@THEOXRESTAURANT 0117 922 1001

18

18

ve - vegan v - vegetarian n - contains nuts A 12.5% discretionary service charge will be added to all bills

BITES	Vin 19	Fri & Sat 12:00-19:00
Sourdough Bread & Butter House Marinated Olives	4.5 5.5	6oz Rump (170g), Fries & Sauce or Butte With a glass of house wine or soft drink.
Crab Croquettas aioli	6.5	
Oxtail Croquettas aioli	6.5	OX CURED MEAT BOA
SMALL PLATES	•	Pork and pistachio terrine, sliced charcuterie iberico ham (subject to change) chicken liver
The Ox's Spiced Steak Tartare Pickled onion salad, beef fat croûte, chive oil	12	chutney & chilli mustard, artisan bread and (serves 2)
Hickory Smoked Sticky Ribs House slaw	11	MAINS
Chicken Liver Parfait Sourdough toast, red onion marmalade, cornichons	9 .	Roasted Haunch of Wiltshire Venison Roasted haunch of Wiltshire venison, Celeri parsnip puree, pickled red cabbage, grilled oy
Roast Bone Marrow Caramelised onion, aged parmesan, sourdough toast	11 :	mushroom, chocolate game sauce
Grilled Scallops In The Half Shell w/garlic butter	15 :	Dover Sole Meunière Capers, garlic parsley, brown butter, lemon
Pork & Pistachio Terrine (n) Chutney, pickles, sourdough toast	9.5	Pumpkin Amaretto Pearl Barley Risotto, Fried cavalo nero, crispy onions (ve)(n)
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STEAKS

6oz D Cut Rump

Charcoal Grilled Octopus

Warm Salad of Somerset Beetroots

Cashew crème, blood orange dressing, crisp capers (ve)

Confit potatoes, jalapeno salsa verde, squid ink cracker

Dry cured in Himalayan salt chamber by Buxton Butchers

6oz Fillet	32
9oz Ribeye	35
9oz Sirloin	35
Sauces Green peppercorn, bearnaise, romesco (n)	4.5
Butters Smoked bone marrow, garlic, blue cheese, butter	3.5

SHARERS FOR TWO 110

Served with triple cooked chips, leeks & greens and sauce

28oz Bone in Rib 28oz T-bone

EARLY BIRD	Mon-Thurs 12:00-14:30 & 17:00-19:0 Fri & Sat 12:00-19:00
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6oz Rump (170g), Fries & Sauce or Butter With a glass of house wine or soft drink.	22
OX CURED MEAT BOARD Pork and pistachio terrine, sliced charcuterie: Caña de iberico ham (subject to change) chicken liver parfait, pichutney & chilli mustard, artisan bread and butter (n) (serves 2)	
MAINS	
Roasted Haunch of Wiltshire Venison Roasted haunch of Wiltshire venison, Celeriac and parsnip puree, pickled red cabbage, grilled oyster mushroom, chocolate game sauce	26
Dover Sole Meunière Capers, garlic parsley, brown butter, lemon	40

SET MENU FOR 2 130

Dry Cured Steak House Burger (served pink)

American cheese, bacon, pickles, burger sauce, served

The Ox Cured Meat Board

Bone In Rib OR T-bone

Served with triple cooked chips, leeks & greens, a choice of sauce / butter

Dessert of your choice or cheeseboard

SIDES

with fries

17

17

Triple cooked chips	6
Fries	5
Charcoal roasted mushrooms Persillade	6
House Caesar Gem, parmesan, breadcrumbs	6.5
Mac n cheese	7
Leeks & Greens	7
Charred Hispi Cabbage Romesco, black garlic, roasted nuts (n)	8